Thinking of you

Electrolux

electrolux barbecues

electrolux en:v

electrolux integrated

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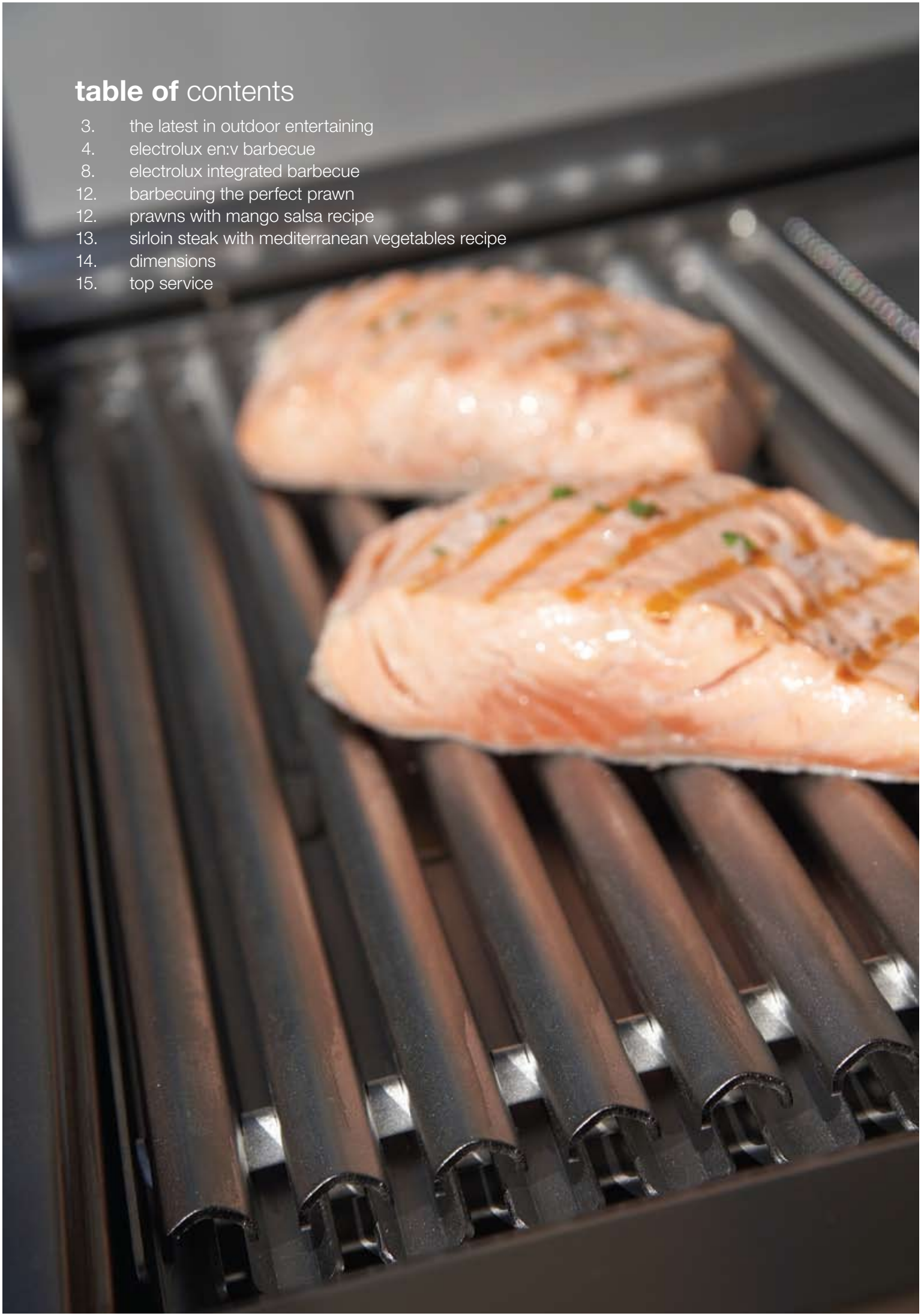


the latest in outdoor entertaining

With our warm summers and mild winters, we have the ideal climate for a lifestyle of outdoor entertaining. Now more than ever, we demand contemporary, innovative designs to enhance our enjoyment of cooking outdoors.

the outdoor room

Our outdoor living areas are a true extension of our home and how we live life. It's where guests, friends and family enjoy our company, our lifestyle and our cooking.

That's why we want our barbecues to share the same premium qualities as our kitchen appliances. They need to be contemporary, functional and of stunning design.

electrolux barbecues

With absolute commitment to excellence in design and technical innovation, Electrolux creates a range of barbecues to transform your outdoor entertainment area.

From the modern clean lines of the Electrolux Integrated barbecue – now with an optional side burner – to the very latest in socialising with the Electrolux En:V, there are no limits to outdoor cooking.

Sharing their own expertise in cooking surfaces with the visions of some of the world's best designers, Electrolux redefines the way we look at 'alfresco dining'.

Electrolux En:V barbecue and side burner

electrolux en:v barbecue social and refined

Designed especially to complement the look and feel of today's modern outdoor spaces, the Electrolux En:V is unique in style and features, while still staying true to the classic barbecue.

The Electrolux En:V is a premium barbecue that is durable, easy to clean and maintain. Its impressive stainless steel design features everything you'd expect from a barbecue, with the addition of brilliant Electrolux innovation – to impress your entourage of friends.

the social barbecue

Nothing should interfere with making a barbecue an enjoyable social event. That's why the Electrolux En:V has a retractable hood – so everyone can join in the conversation while you are cooking.

cooking perfection

What we learn from our experience in commercial cooking, we apply to our barbecues. The result is a more even surface temperature, greater precision in cooking and easy-to-clean surfaces.

practical

Sturdy wheels are cleverly integrated into the Electrolux En:V, as are the slide-out gas bottle tray and bin for waste or ice. Both are neatly hidden inside the inbuilt cupboards and stylishly slide out for ease and convenience. The extra storage cupboard means there's a place for everything – to help keep the barbecue area free of clutter.

unique warmer drawer

optional side burner

thoughtful extras

The Electrolux En:V has a unique plate warming drawer built into the front, while fold out shelves give extra bench space and complement your outdoor furniture. A stylish slate grey weatherproof cover is included so the barbecue is protected from the elements.

cooking flexibility

The optional side burner offers you endless possibilities when cooking outdoors. The cast-iron reversible trivet gives you the choice of cooking with a flat-bottom pan or wok, allowing you to prepare an endless variety of dishes.

electrolux en:v barbecue features†

model	**EQBM100AS**	**EQBM100AS + EQMW40AS**
finish	stainless steel and powder coated galvanised steel	stainless steel and powder coated galvanised steel
retractable stainless steel hood	▪	▪
features		
stainless steel control knob caps	▪	▪
2 x easy clean interlocking stainless steel split grill system	▪	▪
stainless steel barbecue plate	▪	▪
warming rack	▪	▪
unique oil and grease collection system with oil reservoirs that remove from the top	▪	▪
four stainless steel burners – total rating 50MJ/h	▪	▪
electronic ignition through control knobs	▪	▪
side mount controls	▪	▪
permanently engraved control markings	▪	▪
built-in cabinets	▪	▪
slide-out waste bin	▪	▪
shelf	▪	▪
slide-out gas bottle tray	▪	▪
warmer drawer	▪	▪
two European hardwood fold-down side tables	▪	▪
temperature gauge	▪	▪
weatherproof cover	▪	▪
optional side burner		**EQMW40AS**
finish		stainless steel and powder coated galvanised steel
stainless steel lid		▪
stainless steel control knob cap		▪
sealed European triple ring wok burner (11.5 MJ/h – LPG, 13MJ/h – NG)		▪
piezo ignition through control knob		▪
cast iron reversible trivet for use with wok or flat bottom pan		▪
gas connection		through En:V barbecue
product dimensions	refer page 14	refer page 14

Weight without side burner 116kg
Weight with side burner 125kg
please refer to page 15 for important information about weight of the barbecue.

For more information please contact:
Australia 1300 363 640 www.electrolux.com.au New Zealand 09 573 2230 www.electrolux.co.nz
†Refer to product information details on page 15.

electrolux integrated barbecue the finishing touch

Discreet and sophisticated, the Electrolux Integrated is the first truly integrated barbecue in the Australasian market.

With its smooth linear form, the Electrolux Integrated barbecue seamlessly translates the sophistication of your interior design to your outdoor entertaining area. Its discreet design and attention to functional detail offers the finishing touch to complement your outdoor vision.

cooking perfection

What we learn from our experience in commercial cooking, we apply to our barbecues. The result is a more even surface temperature, greater precision in cooking and easy-to-clean surfaces.

streamlined

Ergonomically designed controls on the side of the Electrolux Integrated barbecue ensure it drops seamlessly into any bench or working surface. The Electrolux Integrated is available with a removable roasting hood or discreet lid – depending on your design or cooking preference.

unique innovation

A superior oil management system drains oil and waste into containers that are easily removed from the top of the barbecue, while the unique angled surface drains oil away from the food for healthier cooking.

cooking flexibility

The optional Electrolux Integrated side burner offers you endless possibilities when cooking outdoors. The cast-iron reversible trivet gives you the choice of cooking with a flat-bottom pan or wok allowing you to prepare an endless variety of dishes.

superior protection

Outer surfaces are engineered from 316 marine grade stainless steel which is suitable for coastal areas. All other components are commercial grade stainless steel, ensuring your Electrolux Integrated barbecue will retain its appeal.

Electrolux Integrated barbecue

Electrolux Integrated barbecue

electrolux integrated barbecue features†

model	EQBL100AS	EQBH100AS
premium 316 marine grade stainless steel on:		
all external surfaces	▪	▪
trim surround	▪	▪
control knob caps	▪	▪
removable slimline lid	▪	
removable roasting hood with temperature gauge		▪
commercial grade stainless steel on:		
barbecue plate	▪	▪
all sheet metal components	▪	▪
split grill system	▪	▪
four burners	▪	▪
flame tamers	▪	▪
features		
2 x easy clean interlocking stainless steel split grill system	▪	▪
unique oil and grease collection system with oil reservoirs that remove from the top	▪	▪
warming rack		▪
four stainless steel burners – with total rating of 50 MJ/h	▪	▪
electronic ignition through control knobs	▪	▪
side mount controls	▪	▪
permanently engraved control markings	▪	▪
optional fabric weatherproof cover	n/a	EQACBH
available for NG and LPG connection	▪	▪
product dimensions	refer page 14	refer page 14

electrolux integrated side burner features†

model	EQBW40AS
premium 316 marine grade stainless steel on:	
all external surfaces	▪
trim surround	▪
control knob cap	▪
removable slimline lid	▪
commercial grade stainless steel on:	
burner box	▪
features	
sealed European wok burner (13MJ/h - NG, 11.5MJ/h - LPG)	▪
piezo ignition through control knob	▪
cast iron reversible trivet	▪
available for NG and LPG connection	▪
product dimensions	refer page 14

†Refer to product information details on page 15.

barbecuing the perfect prawn

The best way to buy fresh, flavoursome prawns is buy them raw (green) and in their shell. Look out for prawns that are intact and bright in colour.

The best prawns for barbecuing are medium sized ones. Although larger ones may look impressive, the meat can be a little tough.

To barbecue, toss the prawns in olive oil, salt flakes and chopped fresh chilli on a medium heat. The prawns are cooked when the meat behind the head is white, firm and no longer opaque.

Prawns complement many dishes and are a great entrée to enjoy around the barbecue. Simply include in a summer salad or serve on their own with chilli and lime juice.

prawns with mango salsa

24 prawns, raw, green and peeled
3 mangoes
2 small chillies
1 small onion
2 cloves garlic
2 tablespoons chopped coriander
1 tablespoon finely grated ginger

For the salsa, cut the cheeks and top off the mangoes. Make 1cm wide criss-cross incisions in the flesh down to the skin and then scoop out all the flesh. De-seed chillies and finely dice them. Peel and finely dice onion. Peel and crush garlic. Mix chilli, onion and garlic through the mango with coriander and grated ginger.

Toss the prawns in olive oil and barbecue on a medium heat until the meat behind the head is white, firm and no longer opaque. Transfer the prawns to a plate and top with mango salsa.

Recipe courtesy of Luke Mangan

sirloin steak with mediterranean vegetables

serves 4
preparation time 10 minutes
cooking time 2 minutes

8 x 100g thick slices sirloin steak
1 fennel bulb, sliced
½ cup olives
200g assorted salad leaves
150g semi sundried tomatoes (no-oil)
2 tablespoons creamed horseradish
½ cup low-fat natural yoghurt
1 tablespoon white wine vinegar
1 tablespoon chives, chopped

Brush sliced fennel and steaks with olive oil then place them on a hot En:V barbecue to cook for one minute on each side. Set aside while making salad.

To make the salad, toss together salad leaves, olives, tomatoes and barbecued fennel.

dressing
Mix horseradish, yoghurt, vinegar and chives together in a bowl.

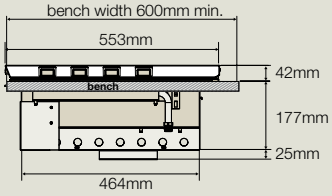
tip
Zucchini, mushrooms or capsicum can be used in place of fennel.

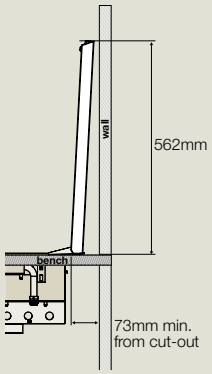
serving suggestion
To serve, place steak on the plate and top with salad and dressing, then repeat to create a stacking effect (2 x 100g steak = one dinner serve)

Beef recipe courtesy of www.themainmeal.com.au

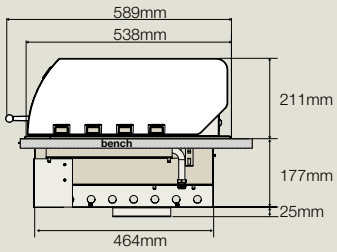
dimensions and installation guide

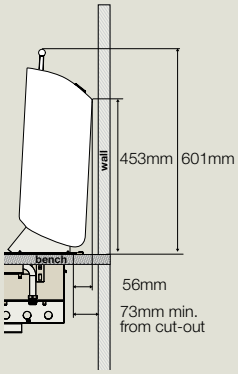
integrated barbecue





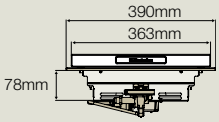
minimum clearance to back wall

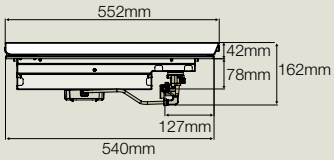


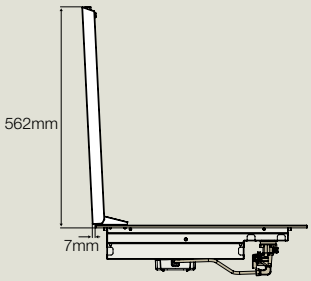


minimum clearance to back wall

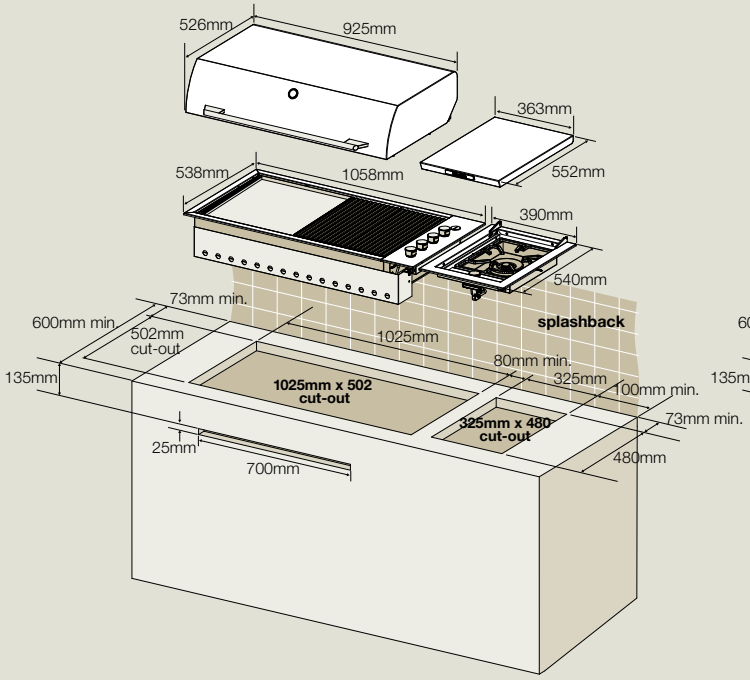
integrated burner

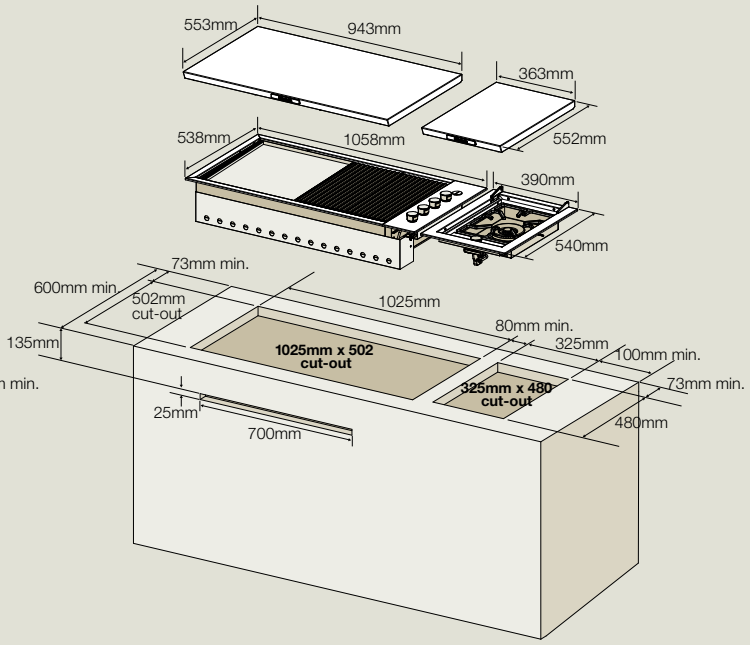




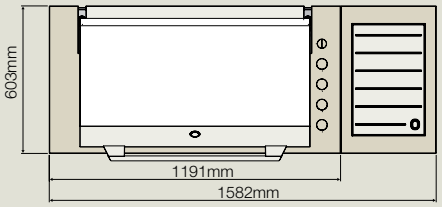


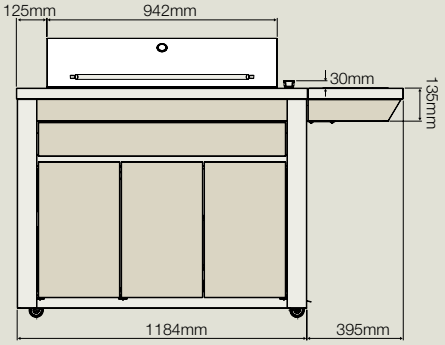
bench and cut-out requirements

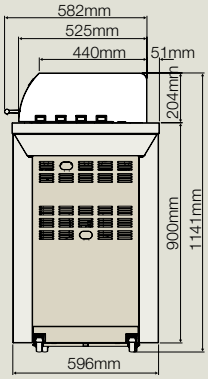




electrolux en:v (including optional side burner)







IMPORTANT! Refer to page 15 for important information on weight of the barbecues.

electrolux top service

Electrolux Top Service encompasses the after sales service including Delivery, Home Service and Spare Parts

Electrolux TOP SERVICE

delivery (not available in New Zealand)
Delivery* is available in Adelaide, Brisbane, Melbourne, Perth and Sydney metro areas. In these areas, this service is included in the purchase price for the Electrolux En:V barbecue and is available at an additional charge for the Integrated barbecue.
Please note, delivery in regional areas should be arranged with your retailer at time of purchase.
*Terms and conditions apply. Ask your retailer for more information.

home service
Home Service is provided for repairs to appliances by trained technicians. For repairs to appliances that are outside the manufacturer's warranty period and not required as a result of a manufacturing defect, a service fee is payable. Home Service is available throughout Australia and New Zealand.

spare parts
Home Service and Spare Parts can be contacted by phone using our toll free national numbers.

Australia
Service 13 13 49
Spare Parts 13 13 50
www.electrolux.com.au

New Zealand
Service 0800 10 66 10
Spare Parts 0800 10 66 20
www.electrolux.co.nz

customer care
For more information on Electrolux products, please call our Customer Care team or visit our website.

Australia
1300 363 640

New Zealand
09 573 2230

warranty
Electrolux Home Products warrants that for domestic applications the Electrolux barbecue products featured in this brochure are free from defects in materials and workmanship for 2 years (3 months warranty for commercial applications). All warranties are subject to the conditions set out in the warranty card accompanying the product when purchased.

installation
Only use outdoors! Refer to user manual for suitable outdoor environments.

KG **IMPORTANT!** Please make sure that the access to your outdoor area (including driveways, gateways, corridors, and passageways etc) allows sufficient clearance to move your barbecue into position.
Due to the weight of the Electrolux En:V (116kg) and the Electrolux En:V including side burner (125kg), it is advised that consideration be taken prior to purchase if stairs need to be ascended or descended.
If the barbecue is to be placed on a balcony, please check the soundness and load bearing capacity of the structure.
The user manual is available for download at www.electrolux.com.au or www.electrolux.co.nz or by phoning (AUS) 1300 363 640 or (NZ) 09 573 2384.

†product information
The descriptors and illustrations in this publication apply to the specific products and models described as at the date of issue. Under our policy of continuous product development, product specifications may change without notice. Prospective purchasers should therefore check with their retailer to ensure this publication correctly describes the products that are being offered for sale.
All information supplied is to be used for general reference purposes only and is on the understanding that Electrolux Home Products Pty Ltd will not be liable for any loss, liability or damage of whatever kind arising as a result of reliance on such information. Colours of products illustrated are as close as printing limitations allow.

Printed on Monza Satin Recycled Art stock containing 55% recycled material & 45% from sustainable forests.

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The Thoughtful Design Innovator.

Do you remember the last time you opened a gift that made you say "Oh! How did you know? That's exactly what I wanted!" That's the kind of feeling that the designers at Electrolux seek to evoke in everyone who chooses or uses one of our products. We devote time, knowledge, and a great deal of thought to anticipating and creating the kind of appliances that our customers really need and want.

This kind of thoughtful care means innovating with insight. Not design for design's sake, but design for the user's sake. For us, thoughtful design means making appliances easier to use and tasks more enjoyable to perform, freeing our customers to experience that ultimate 21st century luxury, ease of mind. Our aim is to make this ease of mind more available to more people in more parts of their everyday lives, all over the world. So when we say we're thinking of you, you know we mean just that.

The "Thinking of you" promise from Electrolux goes beyond meeting the needs of today's consumers. It also means we're committed to making appliances safe for the environment—now and for future generations.

Electrolux. Thinking of you.

Share more of our thinking at
www.electrolux.com.au or
www.electrolux.co.nz

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